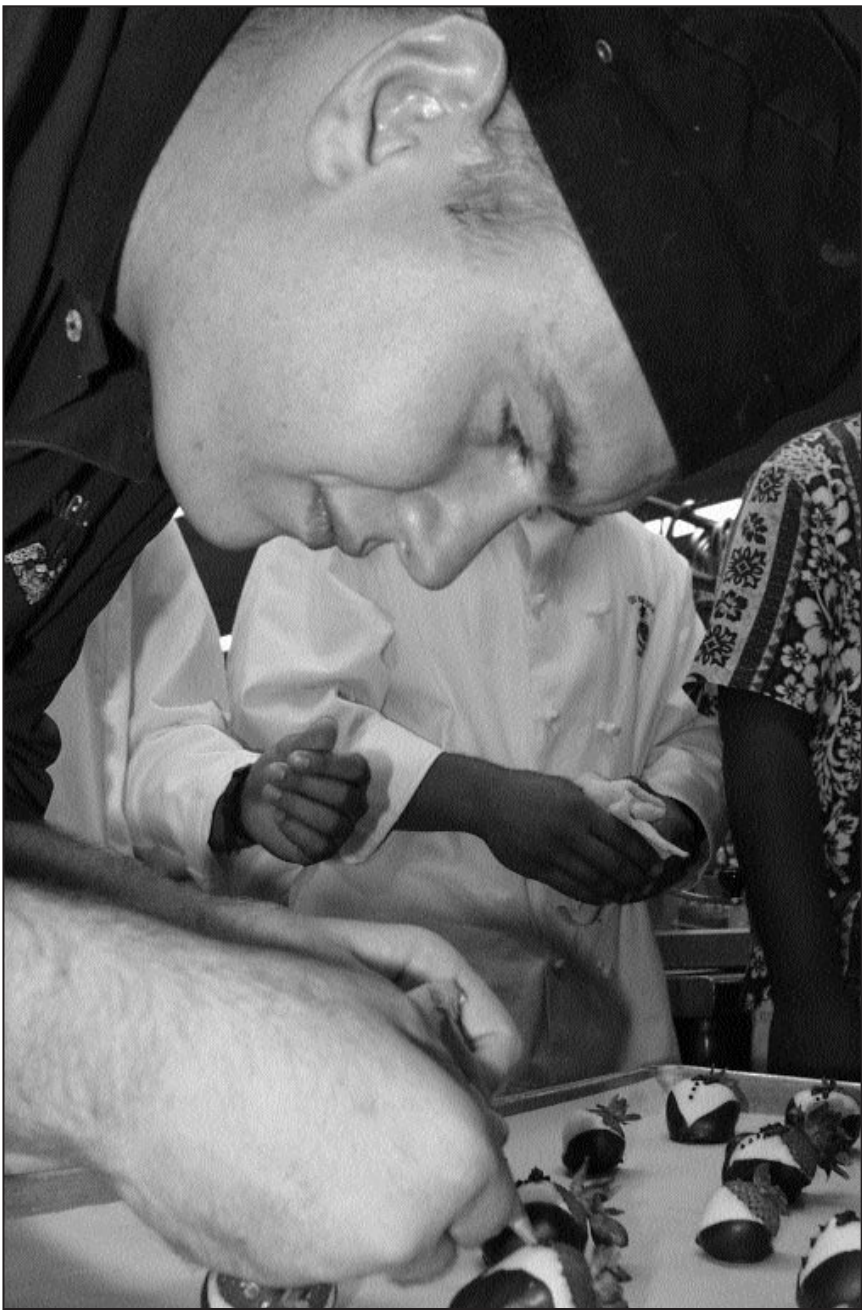


The fine art of cooking

... through Sailors' eyes

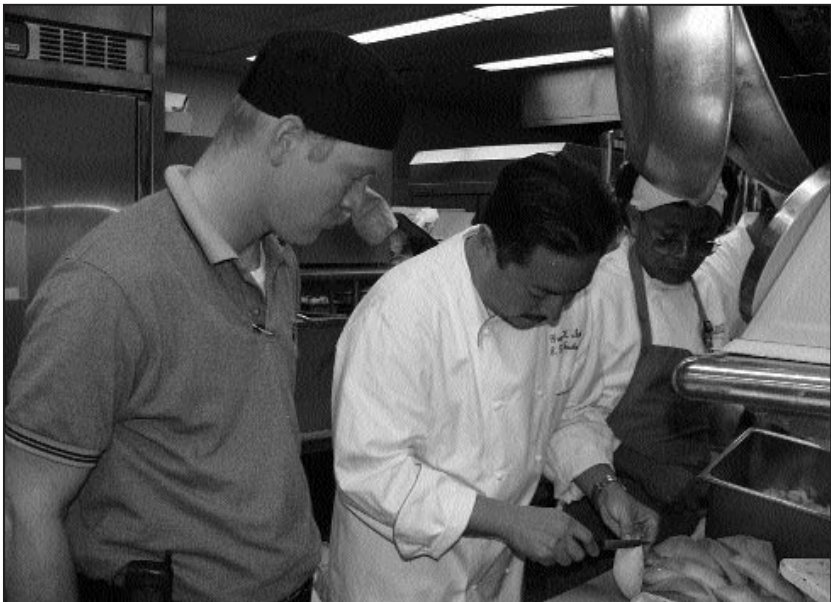


MS3(SS) James Sanders, USS Olympia (SSN 717) prepares and decorates strawberries in a tuxedo and bow ties. Sanders attended a five-day culinary arts course recently to enhance his culinary skills. The program was established in March of 1999 and is open to all Pearl Harbor Mess Management Specialists.

Decorated pastry done by a group of Mess Management Specialists are placed on trays and graded on presentation. The Sailors are given guidance in sauces, cooking techniques, food enhancement, breads, pastries, cake decorating, garnishing and more during the five-day program. Grant Sato, who has associates degrees in both Culinary Art and Pastry Work, is one of the chef instructors.



MS2(SW) Nick Leones (right) from the Silver Dolphin Bistro, puts the finishing touches on a garnish tray during the MIDPAC Culinary Arts Program recently. Leones was one of more than 50 Sailors who have received training through the program.



Grant Sato (right), is one of the MIDPAC Culinary Arts Program instructors, shows MS2(SS) Lynn S. Hulth (left) from USS Buffalo (715), how to cut fruit in a unique, time-saving and more presentable way.

Mess Management Specialist's improve culinary skills

Story and photos by JO3 Brenda M. Diggs

A group of Mess Management Specialists (MS) from various commands around the Pearl Harbor Naval Complex had the opportunity to enhance their culinary skills recently through a five-day course offered at Leeward Community College.

Established in March 1999, the course was implemented by Commander Naval Surface Group, Middle Pacific (CONAVSURFGRU MIDPAC). The MIDPAC Culinary Arts Program enhances the culinary skills of afloat MS's assigned to MIDPAC ships and submarines, said Lt. Cmdr. Robert P. Allen, group supply officer at COMNAVSURFGRU MIDPAC.

"The five-day course is very successful and more than 50 Sailors have received training," said Allen. "The students take back to their commands many useful skills to improve food service to their crews. Many of these skills are also utilized extensively during receptions and other special events routinely held on ships."

"It's a good course, it gives us basic knowledge and teaches us to enhance our food products and make them look better," said Mess Management 3rd Class (SW) Raymond Faulkner, from USS Russell (DDG 59).

Grant Sato, who has associates degrees in both Culinary Art and Pastry Work, is one of the chef instructors. Sato says that the course is designed to enhance the Sailors overall culinary knowledge and help them find more efficient and quality ways to cook for large groups of people aboard ships and submarines.

Sato also feels that working with the Navy has benefited his skills as well.

"Working with Sailors gives me a different view of culinary and an opportunity to see culinary through the Sailors eyes, which in turn helps me when instructing

them," said Sato. "Cooking aboard a submarine is totally different than cooking on land or even aboard a destroyer. It's interesting for me to hear their techniques and different cooking capabilities. It is very enlightening."

"I learned quite a bit different styles of cooking that I have not been introduced to yet," said MSSN(SW) Chris Eldred, from USS Russell. "The chef was a great guy and very knowledgeable, he taught us a lot of time saving ways to cook quality food." "This course makes a much more well rounded cook pretty much out of any one."

MS2(SS)Lynn S. Hulth from USS Buffalo (SSN 715) said he learned a few new techniques and different styles of cooking. "I will try to use what I learned," said Hulth. "But cooking onboard a submarine is a task in its self."

He explained with limited space and a crew of more than 150 crewmembers being creative can be difficult, but he feels the five-day course will benefit his cooking.

The Sailors are given guidance in sauces, cooking techniques, food enhancement, breads, pastries, cake decorating, garnishing and more, all tailored for preparation using shipboard facilities and to complement Navy recipes.

"I learned some good cooking techniques and simple quick, good quality techniques, also I learned a lot of great things you can do with melted chocolate," said MS2(SW) Al Macahilas, Silver Dolphin Bistro.

The classes are held quarterly and is conducted in partnership with the Culinary Arts Program at Leeward Community College. Instruction is provided by executive chefs with extensive culinary experience in the restaurant and hotel industries.

For more information on the course, call Lt. Cmdr. Allen at 473-1274.



A class of Mess Management Specialists pose with their "finished" products after completing a Culinary Arts program. The five-day course was implemented by Commander Naval Surface Group, Middle Pacific (COMNAVSURFGRU MIDPAC).